

Blueberry Crumb Muffins



by Jenna's Kitchen

Ingredients

1 1/2 cup all-purpose flour
3/4 granulated sugar
1/2 teaspoon salt
2 teaspoon baking powder
1/3 cup apple sauce
1 egg
1/3 milk
1 cup blueberries
1/2 teaspoon vanilla
1/2 cup brown sugar
1/4 cup all-purpose flour
2 Tablespoon cubed butter, room temperature
1/4 teaspoon cinnamon

Directions

1. Preheat oven to 400 degrees F. Grease muffin cups or line with muffin liners.
2. Combine the first 4 ingredients together. Place apple sauce into 1 cup measuring cup; add egg and milk to fill the cup. Mix egg mixture into the flour mixture, stir until combined. Fold in blueberries. Fill muffin cups up with batter.
3. Mix sugar, flour, butter and cinnamon. Cut butter into dry ingredients with a fork. Sprinkle over muffins before baking.
4. Bake for 18-20 mins. Enjoy!